## MONROE COUNTY HEALTH DEPARTMENT

## **CART REQUIREMENTS CHECKLIST**

| 1.  | Application for Permit/Inspection   |
|-----|---|
|     | - submit application  |
|     | <ul> <li>inspection of your cart is required prior to opening and serving food to the public</li> </ul>   |
| 2.  | Check   |
|     | - made payable to Monroe County Health Dept. for \$225.00   |
| 3.  | Certified food worker (MANDATORY) – LEVEL 2 (Call 585-753-5869)   |
| 3.  | - if preparing potentially hazardous foods such as hamburgs, chicken, sausage   |
| 4.  | Letter from a commissary  |
|     | - a commissary is a permitted establishment that gives you permission to use their  |
|     | facility for some of your storage and to wash, rinse and sanitize your utensils - if you have more than one cart you <b>must</b> have your own commissary |
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| 5.  | Hand wash station   |
|     | <ul><li>pump soap</li><li>paper towels</li></ul>  |
|     | <ul> <li>paper towers</li> <li>container of fresh water with a spigot or tap and an empty container for waste</li> </ul>                                  |
|     | water   |
| 6.  | Photo of your cart  |
| 0.  | Thoto of your cart  |
| 7.  | Stem thermometer(s) (0-220°F)   |
| 8.  | Thermometer(s) for mechanical refrigeration   |
|     | • ,   |
| 9.  | Sanitizer   |
|     | <ul> <li>bleach or other approved sanitizing solution</li> <li>if you use household bleach – 1 teaspoon of bleach per gallon of water</li> </ul>          |
|     | if you use nousehold bleden in teaspoon of bleden per gallon of water   |
| 10. | Hot/cold holding containers   |
| 11. | Single service or covered condiments  |
|     |   |
| 12. | Wrapped straws and /or disposable cups  |
| 13. | Single serve silverware   |
| 14. | Gloves, tongs and/or deli paper   |
| 15. | Umbrella/canopy over cart   |
| 16. | Hats/hair-nets and aprons   |